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BOB “OVEN’S ” COLONIAL DRESSING

Recipe By :

Serving Size : 1 Preparation Time :0:00

Categories : Copycat Dressings Amount
Measure Ingredient — Preparation
Method ——— ——— —————

1 c Water

1/8 c Cornstarch

1/2 c Vinegar — light or dark 1 c Sugar

1 t Onion powder

1 tb Salt

1/4 c Butter or margarine 1/2 ts Pepper

1 t Celery salt

1 tb Celery seed

Put water and cornstarch

into blender on High speed for 1 minute or until smooth. Transfer to a 2 1/2 qt. saucepan. Cook mixture over Medium High heat, stirring constantly as you begin to add each of the remaining ingredients, stirring well after each addition. Cook and continue stirring until it begins to thicken and become quite smooth. Let it cool completel before pouring into a refrigerator container. Cap tightly. Kepps for about weeks. Do Not Freeze. Makes 2

1/2 cups. Variations: Creamy Italian Colonial: to one recipe (above) add 1 Tbsp. prepared mustard, 1

Tbsp. light corn syrup, 1 Tbsp. dry oregano leaves, 1/2 tsp. garlic powder and 1/2 cup mayonnaise. Stir to combine well. Keep refrigerated. Makes about 3 cups.

Do Not Freeze. Catalina Colonial: To one recipe (above) add: 1 cup catsup and 1/2 cup sweet pickle relish. Makes 3 1/2 cups. Creamy Onion Dressing: To one recipe (above) stir in: 8 ounce carton onion chip dip. Makes 3 cups. Do Not Freeze. Slaw Dressing: To one recipe (above) stir in: 1/2 cup sour

cream, 1/2

cup mayonnaise. Use within one week of preparing.

Makes 3 cups. Do Not Freeze.